



ROBINSON COLLEGE
CAMBRIDGE

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Starter

Lemon and dill cured British sea-reared trout

Prawn cocktail rye bread sandwich

Herring caviar, chive soured cream and devilled quail eggs

Vegetarian option:

Lemon and dill marinated tofu and shaved vegetables

Hummus and tomato rye bread sandwich

Aubergine caviar, chive soured cream and devilled quail eggs

Main course

Chargrilled rump of lamb with redcurrant jelly and fresh mint

Leek, Manchego and sweet potato terrine

Garden pea puree and vegetable jardinière

Lamb and Rosemary jus

Vegetarian option:

Wild mushroom stroganoff in a puff pastry basket

Leek, Manchego and sweet potato terrine

Garden pea puree and vegetable jardinière

Tomato and basil sauce

Dessert

Lemon curd tart

Limoncello mascarpone, raspberry compote and

poppy seed shortbread